

## ANNULAR TUBE OVEN MODEL STA – MINI 800



An oven designed for small-scale bakeries and exactly reproduces the baking style of a traditional rotary oven.

○ **Cooking System:**

- Annular Tube Deck Oven baking via refractory floor, higher quality crust and base. Better dough integrity and stability without any loss of volume after baking.
- Perfect independent steam control in each chamber. Twin Steam System.
- Ovens can be manufactured from 3,12 mts<sup>2</sup> to 5,76 mts<sup>2</sup>.
- Doors are 800, one door. Number of decks, three and four.
- Floor base built in various measurements: 1.300, 1.550, 1.810. (Measurements in mm).

○ **Burner:**

- Built with high quality refractory material, guaranteed long-lasting and energy-saving for a uniform bake.
- Burner in the front part, suitable for oil, gas, wood-burning and biomass fuel.



- Oven galleries built totally in refractory material with an annular tube of 35x5.
- Due to its solid construction, breakdowns are practically non-existent, with very low maintenance given that the oven is not motorized.
- **Oven Front:**
  - The hood has been designed to avoid steam condensation and fitted with a suction system for when in use.
  - Doors are self-stabilizing, easy to mount and comfortable to clean.
  - Easy to use analogue or digital control panels.

**NOTE:** As we are the manufacturers we can adapt to your requirements.

MODEL	COOKING SURFACE	BAKING AREA			EXTERIOR		
		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT
STA-MINI 3/1.3	3.12mts <sup>2</sup> 3 decks	800	1.300	230	1.560	2.710	2.300
STA-MINI 3/1.5	3.84 mts <sup>2</sup> 3 decks	800	1.550	230	1.560	2.980	2.300
STA-MINI 3/1.8	4.32 mts <sup>2</sup> 3 decks	800	1.810	230	1.560	3.260	2.300
STA-MINI 4/1.3	4.16 mts <sup>2</sup> 4 decks	800	1.300	230	1.560	2.710	2.300
STA-MINI 4/1.5	5.12 mts <sup>2</sup> 4 decks	800	1.550	230	1.560	2.980	2.300
STA-MINI 4/1.8	5.76 mts <sup>2</sup> 4 decks	800	1.810	230	1.560	3.260	2300